



Ham and Vegetable Pasta Bake

Culinary Love Recipe

Ingredients

- 300g penne or spirale pasta
- 1 onion, finely chopped
- 50g butter, chopped
- 2 tablespoon of plain flour
- 2 cups of milk
- 1 cup of grated cheddar cheese
- ½ cup of grated Parmesan
- 1 ½ cups of chopped ham
- 1 cup of frozen peas
- 1 cup of frozen corn
- 1 zucchini, grated
- ¼ cup of chopped parsley
- Salt & pepper and green salad to serve

Method

1. Lightly grease a large ovenproof dish (14 cup capacity)
2. Cook pasta in a large saucepan of boiling salted water until tender. Drain. Transfer to a large bowl.
3. Meanwhile, melt butter in a medium saucepan over a medium heat. Add onion. Cook, stirring occasionally, until soft.
4. Sprinkle flour over onion. Cook, stirring for about 1 minute, or until mixture is bubbling. Remove from heat. Gradually stir in milk until combined. Return pan to heat. Cook, stirring until sauce boils & thickens. Stir in ½ of each cheese.
5. Pour sauce over pasta in a bowl. Add ham, peas, corn, zucchini & parsley. Season. Toss to combine. Spoon into prepared dish. Sprinkle over remaining cheeses.
6. Cook uncovered, in a hot oven (200c) (180c fan forced) for 25 minutes or until golden.

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